

**Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings, of claims in the application.

**Listing of Claims:**

1. (previously presented) Process for preparing a flavouring mix, the process comprises heating from about 10 mg to about 10g of a composition comprising a carbohydrate source and a nucleophilic species and at least 20% (wt) water to a temperature of 100-250°C and reducing the water content of the composition during heating to less than 5% wt. within 1 minute after heating has started

wherein the process is carried out in a food vending machine.

2. (previously presented) The process according to claim 1, wherein the carbohydrate source comprises sugar.

3. (previously presented) The process according to claim 1, wherein the nucleophilic species comprises biogenic amines, amino acid(s), sources of amino acids, hydrolyzed vegetable protein, yeast extracts, yeast hydrolysates, soy sauces or mixtures thereof.

4. (previously presented) The process according to claim 1, wherein the composition comprises a sugar and an amino acid, or a source of sugar and a source of an amino acid.

5. (previously presented) The process according to claim 1, wherein the composition is a homogeneous solution.
6. (cancelled)
7. (previously presented) The process according to claim 6, wherein the water content of the composition is reduced to less than 5% wt. within 20 seconds after heating has started.
8. (previously presented) The process according to claim 1, wherein the temperature reaches a maximum from 100°C to 200°C.
9. (previously presented) The process according to claim 1, wherein the composition comprises a buffer solution.
10. (cancelled)
11. (original) Food processing equipment comprising:
  - a reaction vessel
  - means for filling the reaction vessel with an aqueous solution of reactants
  - means for heating the contents of the reaction vessel within 15 minutes to a temperature of above 100°C
  - means for emptying the vessel,

wherein the vessel is construed such that the water from the aqueous solution of reactants may be removed prior to or during heating the contents of the reaction vessel.

12. (original) Equipment according to claim 11, wherein the water is removed from the reaction vessel by evaporation.
13. (original) Equipment according to claim 11, wherein the means for heating the contents of the reaction vessel are able to heat the contents within 1 minute to a temperature of above 100°C.
14. (original) Equipment according to claim 13, wherein the means for heating the contents of the reaction vessel are able to heat the contents within 20 seconds to a temperature of above 100°C.
15. (original) Food vending machine comprising the equipment according to claim 11.
16. (original) Vending machine according to claim 15, for selling soup or snacks.
17. (new) The process for preparing a flavouring mix according to claim 1 wherein Maillard flavors are produced.
18. (new) The process for preparing a flavouring mix according to claim 17 wherein the Maillard flavors are produced in less than 20 seconds.

19. (new) The process for preparing a flavouring mix according to claim 17 wherein sulphur-containing reaction products are produced.